
Emirates summers up its menu on key routes

By **Rick Lundstrom** on June, 21 2019 | Catering



Passengers traveling to India in July, will enjoy the seasonal flavors of the Alphonso mango as the airline makes the tropical fruit the star of its desserts in all classes

Over the next two months, [Emirates](#) will launch a range of seasonal menu items on select routes.

The special offering will incorporate flavors from the [summer](#) harvest - from strawberries and cream paired in Eton Mess for United Kingdom routes to Alphonso mangos in *kheer* and layered cakes for flights to India.

In July, First and Business Class passengers to the UK and Ireland can sample treats featuring seasonal strawberries including the classic British summer dessert [Eton Mess](#). Strawberry eclairs, a strawberry cream delice and a deconstructed mille-feuille with poached strawberries, white chocolate cream, pastry crisps and basil tuille will also be served. Emirates' selection of desserts for its UK and Ireland routes in July alone will require more than 200 kilograms of fresh strawberries.



Emirates' First and Business Class passengers traveling to and from Italy in August can look forward to an appetizer of the season's heirloom tomatoes paired with burrata, an Italian cheese made from mozzarella and cream

Passengers traveling India in July will enjoy the seasonal flavors of the Alphonso mango as the airline makes the tropical fruit the star of its desserts in all classes. An Alphonso Mango layer cake will be served in First and Business Class, while Economy Class passengers will enjoy an Alfonso mango and sago kheer. The special month-long menu will see almost 6 tonnes of Alphonso Mangos and mango puree sourced from India.

Emirates' First and Business Class passengers traveling to and from Italy in August can look forward to an appetizer of the season's heirloom tomatoes paired with *burrata*, an Italian cheese made from mozzarella and cream. Burrata, whose name translates to "battered," has a solid outer layer of curd made from fresh mozzarella, which is then formed into a hollow pouch and filled with soft, stringy curd and fresh cream. The cheese served onboard is made fresh daily and locally in Italy and the UAE by artisanal cheese makers using traditional methods. The *burrata* is paired perfectly with the sweet and tangy flavors of the heirloom tomatoes that have ripened in the summer.

Food enthusiasts can go behind-the-scenes of Emirates' on board menus and global partnerships with the Emirates Food Channel available on *ice*, the airline's award-winning in-flight entertainment system.